

Van Roekel Vineyards



1994

TEMECULA

Chenin Blanc

"Barrel Fermented"

ALCOHOL 12.7% BY VOLUME • CONTAINS SULFITES

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This is a different style for California Chenin Blanc. It was fermented in French oak barrels and then aged "sur lies" for six months in the same barrels.

It is completely dry and would be a perfect match with seafood or shellfish.

This wine will continue to improve for another two or three years.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



PRODUCED AND BOTTLED BY
VAN ROEKEL VINEYARDS
TEMECULA, CALIFORNIA BONDED WINERY 5353